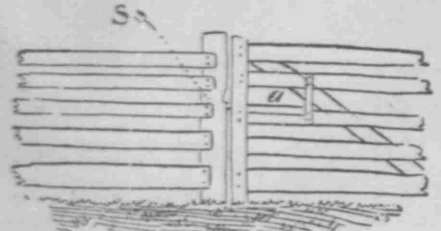




GOOD GATE LATCHES.

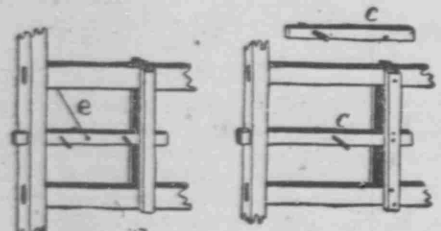
Three Styles Which, If Properly Constructed, Are Reasonably Sure to Give Satisfaction.

The form of the gate latch or fastening is an important portion of a fence and care should be exercised in making. The form shown in Fig. 1 is very simple and effective. The latch, a, is of hard, tough wood, 18 inches in length, three-quarter inch thick, and 1 1/2 inches wide. Through the inner end a wood-



EFFECTIVE GATE LATCH.

en pin holds it in position. When the gate is closed the outer projecting end rests in a notch cut in the post, as at a. All the plans shown admit of the gate opening either way if desired. In Fig. 2, a swinging latch is used, which should be about the size of that in Fig. 1. It is suspended by a wire at e. Two wooden pins prevent it from being



DETAILS OF THE LATCHES.

moved too far in either direction. The plan in Fig. 3 is quite similar to the others, and is clearly shown. The latch, c, is shown in an enlarged form. A notch is cut in the lower side, which rests on a pin when the gate is closed, the weight of the latch keeping it in position. Next in importance to the hinges of a gate are the fastenings, which should invariably be made of the very best material.—Farm and Home.

FARMERS DOING WELL.

In the Years of Plenty the Wise Ones Will Make Provisions for the Uncertain Future.

Prices are going up all over the country. Agricultural products are in good demand at home and abroad, at better prices generally than for the average of the past ten years. This means more money for farmers to pay their debts, and to supply their household and farm needs. If they pay off their mortgages, and other indebtedness, capitalists will save more money for which they will be seeking investments. If they buy new tools, new clothing or furniture, carriages or pianos, that means more business and larger profits for manufacturers. This again should bring more steady employment and better wages for the workingman. Perhaps the wages may advance more slowly than will suit some of them, for not every manufacturer or employer feels confident that this improvement in the business outlook is to be a permanent one, but we think that we may now look for ten or twenty years of higher prices, higher wages and abundant prosperity, until people get reckless and begin to feel that they are safe in expending more than their income or spending it in advance. Then may come a panic such as we knew after the close of the civil war, when people began to see the need of retrenchment. We have had many such periods since this nation was established, and the improvident ones have enjoyed themselves in the season's prosperity and suffered when the reaction came. It is of little use to offer advice to those who cannot see the moral for themselves, or will not heed the lesson it teaches. The butterflies will bask in the sunshine and perish in the frost in the future as in the past, while the provident bee will store honey in the summer to provide for the wants of the coming cold weather.—American Cultivator.

Difference in Dairy Herds.

Breed and feed is the cause of great difference in the profits of a herd. Not long ago I visited a section of Canada where dairying is carried on throughout the whole year. The average output at a certain creamery was 150 pounds butter per cow per year, while the yield from one of the best herds averaged 250 pounds per cow. The variations of values of the different herds of 41 patrons who furnished milk to the creamery was as follows: Nine received from \$15 to \$20 per cow for 12 months, 18 from \$20 to \$25, seven from \$25 to \$30, five from \$30 to \$35, one received \$41 and another \$43.50.—Dairy Superintendent C. Marker, Calgary, Alb.

Wheat Consumed Each Year.

Few people realize how closely the wheat crop is consumed each year. According to the statistician of the United States department of agriculture, the world's total production of wheat in 1897 was 2,226,745,000 bushels—not enough, by millions of bushels, to supply the world's food demand and furnish seed for crops of another year. Consequently, countries of the earth where the crop was light were visited by want and high prices, in India the need even touching the point of famine.—McClure's Magazine.

GEESSE ON THE FARM.

They Have No More Business Near the House Than Have Swine or Other Live Stock.

Not nearly so many geese are seen to-day on farms as were seen several years ago; the breeding of this noisy fowl has greatly decreased and there are dozens only now where perhaps hundreds used to be. Somehow or other an almost universal disapproval of the goose has been brought about among farmers' wives, who usually manage that branch of the business, and they are not nearly so enthusiastic in outstripping their neighbors in the number of goslings. There are several reasons for the diminution of geese and their decreased breeding on the farms: They are, first, a very unclean, filthy, noisy and meddlesome fowl, contaminating stock water if given access to it, scattering their feathers about the premises, depositing excrement wherever they most do congregate, and that is usually around the kitchen door, or, at all events, in the yard, and as a table fowl they are not very popular, being excelled by the turkey, chicken and even the duck.

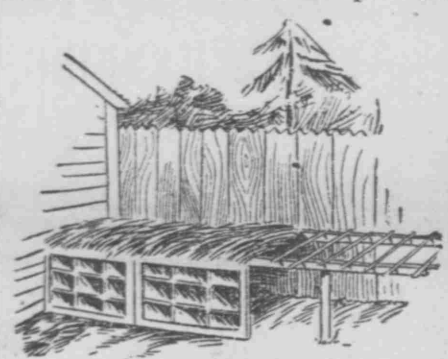
But the goose has a place on the farm; it has a value and may be grown with profit, as many could testify. Feathers will bring from 30 to 40 cents per pound and geese on foot will bring from five to seven cents per pound, or from 60 cents to one dollar each. A fat-ted goose will range in weight from 10 to 15 pounds, 12 pounds being about the average. If geese can be raised about the barn or a considerable distance from the house, in a special pasture arranged for them, having water, forage and a house for winter occupancy, we believe it will pay to raise them, though there is more money in chickens because there is a better demand for the meat and the greatest consideration is the egg yield.

The chicken has three distinct values: for eggs, flesh and feathers, while the goose possesses only the last two, feathers being perhaps its most profitable products. Geese, however, have no more business near the house and in the yard than have swine or cows.—Farmers' Voice.

CHEAP WINTER RUN.

A Poultry Yard Device That Can Be Made at Little Expense of Time or Money.

The cut shows an easy way to make a sunny winter run for poultry at little expense, either of money, time or labor. Some old window sash is set up for the



RUN OF SASH AND STRAW.

front, and the top is covered with straw or corn stalks. Make the top strong enough to hold the weight of the snow that may fall upon it. If there is no tight board fence at hand, the back can be boarded roughly and then banked right up to and over the top with straw or other material.—Orange Judd Farmer.

AMONG THE POULTRY.

Fine cut fresh bone is one of the best foods for laying hens and young chickens. Tainted bone is vile.

During the winter months, when grain is fed in considerable quantities, grit is absolutely necessary to the fowls.

Unfertilized eggs are preferred for the kitchen, because they are supposed to retain their freshness longer than fertile ones.

Leaves and dry earth make an excellent combination on the floor of the poultry house. Dry earth absorbs and disinfects, while leaves make scratching material for the fowls.

A New York commission firm advises that all kinds of poultry be killed by cutting through the roof of the mouth to the brain with a sharp-pointed knife. The idea is to bleed the fowl freely.

Only choice, well-selected dressed poultry should be shipped to the city markets if good prices are expected. Unassorted lots invariably bring poor returns. Snip the culls separately, if they are to go.—Ohio Poultry Journal.

How to House Big Colonies.

A writer in the Chicago Stockman says he builds bee houses ten feet long, six feet wide and six feet high to accommodate 11 colonies, at a cost of about one dollar per colony. He sets hives two feet apart, from center to center, and makes entrances in the sides to correspond with the entrances to the hives. He prefers to place the hives on the usual bottom boards, which are nailed to cleats at each end, so that the hives are some four inches from the floor, which leaves room for chaff packing in the winter. An old dwelling house, with two ordinary-sized rooms 14 feet square, should be large enough for 50 colonies, and the room would give a working space among the hives.

Selecting Eggs for Market.

There are a number of ways of selecting eggs to send to market. The best of these ways is to pass each egg before a candle held on the other side of a box or board through which a hole has been made. When we say candle of course we recognize the fact that an actual candle is not necessary—any kind of a light will do provided it be powerful enough to send its light through the egg. Only fresh eggs should be sent to market, especially if private customers are being supplied.—Farmers' Review.

ROYAL WEDDING CAKES.

Quaint Little Bake-Shop in Chester Which Enjoys Her Majesty's Patronage.

In Eastgate "row" is the little bakery shop which turns out every royal wedding cake in Great Britain. In the show window in front is the model of a royal wedding cake four or five feet high, a most gorgeous confection. Within the shop are several royal warrants and certificates of appointment as cakemakers to the queen hanging upon the walls in frames, and photographs are shown of every royal wedding cake from that of the prince of Wales down to that made not so very long ago for the wedding of Princess Maud to Prince Charles of Denmark.

Over half a century ago the firm of R. Bolland & Sons was appointed to the position of cake purveyor to her majesty, and since that day the shop in Chester has manufactured every great wedding cake for the marriages in the royal family. Numberless cakes are also made for the nobility and the wealthy. Cakes are sent from here in airtight tin-lined cases to every part of the world except the United States. Our duties are so high that there is no likelihood of the parents of any of our American brides sending over here for the cake.

All of the original members of the Bolland firm are now dead or retired, and the business is at present managed by a daughter of R. Bolland, the founder of the house, long since deceased. The present shop occupies the same spot in Eastgate as the first bakery, but it has been much enlarged and improved. A handsome little restaurant and confectionery have been added to the first floor, and the second is a small banquet and assembly hall. But as the business is still controlled by a descendant of the founder and as cake is still made up to the old standard the shop retains its old position with the queen.

An interesting little story which dates back to the days before Victoria was queen attaches to the appointment of the Bolland firm. Just about 63 years ago Chester town was in gala attire and bestirring itself with parades, music and speeches in honor of the duchess of Kent, her daughter, Princess Victoria, and the opening of a great new bridge over the river Dee at the edge of the city. The young princess was to play the star role of the day and declare the new bridge open. The whole town turned out to do honor to the princess, the future queen of Great Britain. Everyone sought to show some mark of respect and esteem to the princess and her mother, and attentions were showered on them from all sides. Richard Bolland, an unpretentious but excellent baker, desiring to express his loyalty and in some way contribute to the generous welcome, sent her royal highness a box of diamond-shaped little cakes. Later developments would seem to indicate that Mr. Bolland and his cakes made the hit of the day. The future queen could not forget the taste of those cakes, and although Mr. Bolland has passed away, the same recipe he used that day is still employed in manufacturing cakes to tickle the royal palate.

One of the principal products of the bakery for general sale to-day is this same brand of diamond cakes as were given to the princess 63 years ago. They are about 2 1/2 inches in length by a little more than half as broad. Pink or white icing covers the tops, and raised in the middle in pink on the white icing or white on the pink icing are the initials "V. R." for Victoria regina. In honor of the queen and that memorable day in Chester these confections are called "queen's cakes."

Soon after Victoria's accession to the throne in 1837 the bakery firm received the warrant creating it cakemaker to the queen, this being one of the first appointments of the new queen. About 25 years later the firm received its first very important command from her majesty. It was to make the wedding cake for the marriage of the prince of Wales. Since that day many royal wedding cakes have been made by the shop, among the most important ones being those made for the weddings of the duke of York and Princess May, Princess Maud and Prince Charles of Denmark, Princess Louise and the marquis of Lorne and Princess Christian and the duke of Albany. A great cake of wonderful design and workmanship was also made for the queen's diamond jubilee. It is said by those who are authorities on the subject that the cake made for the wedding of the duke of York was the finest piece of confectionery ever constructed.

The Bolland wedding cake recipe has been and perhaps always will be a secret known only to the members of the firm and their most trusted employees, the members of the firm handing down the secret to their descendants. It is very likely no better than scores of other wedding cake recipes. No doubt the mystery about the recipe is one of the most important ingredients. The baking is done in an oven as large as a small room and actually lasts from five to seven hours. Sometimes single layers of cake weigh as much as 60 pounds, but some are made as small as seven pounds. Perhaps the most striking feature of the cakemaking is the maturing process necessary to the perfected cake. In no instance is a cake ever sent out of the shop that has not been seasoned for six months on the shelf. This necessitates plenty of shelf room, and the big pantry never has less than 2,000 pounds stowed away. The firm is occasionally asked to preserve part of the original wedding cake, and then, when the silver or golden wedding rolls around, a slice of the marriage cake is proudly brought forth for inspection and consumption.—Chester Cor. Chicago Chronicle.

PERSONAL AND IMPERSONAL.

Col. Baden-Powell is no mean artist, in spite of his soldierly qualities. He studied art in his younger days with Gerome in Paris.

Almost every new member of congress goes to Washington with a satchel full of speeches on various subjects, which he seldom has an opportunity to deliver.

When Justice Bucknill, of Cardiff, Wales, pronounced capital sentence for the first time in his judicial career recently, he broke down and wept, as the prisoner was a woman, who would leave several little children motherless.

A young moonshiner is in the penitentiary at Nashville for his father. The officers found a still in his father's cellar, and arrested the old man. The son thereupon claimed that he operated the still, and that his father had nothing to do with it.

Judge De Armond, of Missouri, is an amateur gardener of no mean ability. The garden of his house in Butler, Mo., is one of the sights of the town, for it is filled with the rarest and most beautiful flowers that can be induced to grow in that latitude.

A story is told of an economical Irishman, who went into a hardware store to buy a stove. The clerk showed him some, but the Irishman was not satisfied with any of them. Then coming to a high-priced stove, the clerk said: "Now, sir, there is a stove that will save one-half of your coal." The Irishman promptly said: "I'll take two."

J. E. Nissley, a wealthy citizen of Topeka, agrees to pay 10 per cent. on deposits of more than \$25 a year made by newsboys of the city named. Savings banks there have agreed to further the scheme. Mr. Nissley has for years been active in the work of teaching newsboys and street waifs generally how to save money and acquire elementary education.

TWO FLAGS IN QUEBEC.

"Le Drapeau Anglais" and the Tri-Color and Fleur-de-Lis Combined.

The Scotch and—wonderful to relate—the Irish uphold the British flag in Canada. So do the French, practically and theoretically, but visibly not at all. The French-Canadian combination of republican tricolor and monarchical fleur-de-lis would be ludicrous if it were not so pathetic. Any symbol, so long as it is French! And Britain is nowhere so wise as in this, the greatest and least tributary of her colonies. She governs the people here by simply letting them alone. If she interfered—well, the spirit of Champlain, of Montcalm, of Dollard, of Montcalm is not dead—the comfortable robe of peace is no shroud. So the Canadians may wrap themselves in tricolor and button it with fleur-de-lis if they will. It has taken England a great while to learn that with peoples who are not Anglo-Saxon, religion and nationality are dearer than life itself. The French-Canadians are more intensely French and more truly Catholic to-day than the French of old France. They have absolute freedom beneath the merely decorative dominion banner. Were it otherwise, Britannia would speedily be deposited in the province of Quebec, and Jean Baptiste's hazy dream of "a French republic on the banks of the St. Lawrence" might be realized.

A very pretty story illustrative of the Canadian's feelings toward the two flags is poetically embodied in Franchette's "Legende d'un Peuple." A French-Canadian, instructing his son on the history of his country, tells him to respect "Le Drapeau Anglais," the flag which was the safeguard of Canada when France was given over to the anarchy of the terror, and which in this distant, proud-tempered colony, waves over a people prosperous and free. "It is our duty to salute this flag with proper respect." This talk is "loyal," prudent, but not enthusiastic. The boy is French-blooded; he knows instinctively that when one loves his colors he needs no argumentative speeches to teach him veneration. "But, mon pere," he says, "is there not another flag?" The question delights the father; he has no more talk of "proper respect."

It does not matter that the other flag was born of the terror; le petit caporal made it glorious for France, and that suffices. England is still only "L'Angleterre," but France is always "la mere patrie."

The abundance of tricolor that greeted Mgr. Falconcio was by no means an unusual display of the blue-white-and-red. Every religious fete and national holiday (always excepting Dominion day, when the color-loving French are ominously colorless) witnesses the same profuse decorations in la France. On Rosary Sunday the streets were miles of tricolor. To see this, to see the tens of thousands of men and women and children marching along with the snow whipping their faces and numbing their rosary-girt fingers, to hear them answering the prayers and chanting the hymns aloud is to fancy one's self—where? No need to draw on fancy—"this is indeed our Blessed lady's land"—an olden, yet a newer, a stronger and gentler France.—Cor. Catholic Standard and Times.

Philosophy of a Six-Year-Old.

Some bright little girls who live in West Ninety-Sixth street were recently taken by their parents to see the wonders of the new "Zoo" at Bronx park. As they reached the habitation of the wolf they found the beast just devouring a live sparrow as a portion of his dinner. The eldest little girl, becoming excited and indignant over the spectacle, stamped her foot, exclaiming: "Oh, you cruel, wicked wolf, to eat that dear little sparrow! What a monster you are!"

Miss Marion, aged six, looked at her incensed sister with a philosophical air and said: "What do you want the wolf to do—shoot it and cook it first?"—N. Y. Tribune.

Wee Little Tots.

Cannot stand opiates when attacked with Croup, Whooping-Cough and Colds. Hoxsie's Croup Cure is the remedy. 50 cts.

Recruiting Officer—"If the command came: 'Fire!' what would you do?" Would-be-Sergeant—"Run for the hose."—Judy.

To Cure a Cold in One Day. Take Laxative Bromo Quinine Tablets. All druggists refund money if it fails to cure. 25c.

"Horseshoes bring good luck, it is said." "Did you ever have your wife take a fancy to a gold one set with diamonds?"—N. O. Times-Democrat.

The Queen & Crescent. Only 24 hours to New Orleans. The Queen & Crescent is the shortest line South.

Some men show good judgment by showing a lack of self-confidence.—Chicago Daily News.

PUTNAM FADELESS DYES produce the fastest and brightest colors of any known dye stuff. Sold by all druggists.

The veracity of figures often depends upon the honesty of the statistician.—Chicago Daily News.

We have not been without Piso's Cure for Consumption for 20 years.—Lizzie Ferrel, Camp St., Harrisburg, Pa., May 4, '94.

Probably the most difficult man in the world to please is the one who doesn't know what he wants.—Chicago Daily News.

Hale's Honey of Horehound and Tar relieves whooping cough. Pike's Toothache Drops Cure in one minute.

While thou livest keep a good tongue in thy head.—Shakespeare.

THIS MARKETS.

Cincinnati, Jan. 10.	
LIVE STOCK—Cattle, com'n	3 25 @ 4 00
Select butcher	4 75 @ 5 00
CALVES—Extra	4 75 @ 5 00
HOGS—Choice packers	4 50 @ 4 55
Mixed packers	4 40 @ 4 45
Light shippers	4 25 @ 4 30
SHEEP—Choice	4 00 @ 4 25
LAMBS—Extra	5 85 @ 6 00
GRAIN—Wheat—No. 2 red	1 00 @ 1 05
No. 3 red	98 @ 1 00
Corn—No. 2 mixed	62 @ 63
Oats—No. 2 mixed	25 1/2 @ 26
Rye—No. 2	62 @ 63
PROVISIONS—Mess Pork	10 10 @ 10 15
Lard	9 55 @ 9 60
HAMS—Choice timothy	14 25 @ 14 50
BUTTER—Choice dairy	18 @ 20
Choice creamery	20 @ 21
APPLES—Choice to fancy	2 25 @ 2 50
POTATOES—Per bushel	1 90 @ 2 00

CHICAGO.	
FLOUR—Winter patent	3 40 @ 3 50
GRAIN—Wheat—No. 2 red	60 1/2 @ 61
No. 3 Chicago spring	63 @ 64 1/2
CORN—No. 2	30 1/2 @ 30 3/4
OATS—No. 2	25 1/2 @ 26
PORK—Mess	9 20 @ 9 25
LARD—Steam	5 00 @ 5 50

NEW YORK.	
FLOUR—Winter patent	3 60 @ 3 75
WHEAT—No. 2 red	59 1/2 @ 60
CORN—No. 2	29 1/2 @ 30
OATS—No. 2	25 1/2 @ 26
RYE	30 1/2 @ 31
LARD—Steam	12 00 @ 12 25

BALTIMORE.	
FLOUR—Family	3 20 @ 3 50
GRAIN—Wheat—No. 2 red	60 1/2 @ 61 1/2
Southern	62 @ 63
Corn—Mixed	25 1/2 @ 26
Oats—No. 2 white	30 1/2 @ 31 1/2
Rye—No. 2 western	36 @ 37
CATTLE—First quality	4 65 @ 4 70
HOGS—Western	6 50 @ 6 55

INDIANAPOLIS.	
GRAIN—Wheat—No. 2 red	60 @ 63
Corn—No. 2 mixed	30 @ 32
Oats—No. 2 mixed	24 1/2 @ 25

LOUISVILLE.	
FLOUR—Winter patent	3 45 @ 3 55
GRAIN—Wheat—No. 2 red	71 @ 72
Corn—Mixed	29 @ 30 1/2
Oats—Mixed	25 1/2 @ 26 1/2
PORK—Mess	9 20 @ 9 25
LARD—Steam	5 00 @ 5 50

AN APPEAL TO HUMANITY GENERALLY

We need your assistance in announcing to the world the GREATEST REMEDY that Science has ever produced, and you need our assistance to secure relief for yourself and friends through SWANSON'S "5 DROPS."

A REMEDY SUPREME As surely as the American Navy has conquered and will conquer all that opposes it, so will "5 DROPS" unfailingly conquer all diseases like Rheumatism, Sciatica, Neuralgia, Lumbago, Catarrh of all kinds, ASTHMA, Dyspepsia, Backache, Sleeplessness, Nervousness, Heart Weakness, Toothache, Earache, Creeping Numbness, Bronchitis, Liver and Kidney Troubles, etc., etc., or any disease for which we recommend it. "5 DROPS" is the name and the dose. "5 DROPS" is perfectly harmless. It does not contain Salicylate of Soda nor Opiates in any form. The Child can use it as well as the Adult.

Read carefully what Mr. L. R. Smith, of 221 Dorado Springs, Mo., writes us under date of Nov. 27, 1899, also Marten Bowers, of Caraghar, Ohio, under date of Dec. 16th, 1899.

I do not know how to express how wonderful I think your "5 DROPS" medicine is. I was suffering intensely with NEURALGIA and thought for a month that I would have to die. One day a lady called to see me and brought me an advertisement of your "5 DROPS." I received to try it and sent for a sample bottle. I have been taking it for three weeks and have not had an attack of suffering since I got your "5 DROPS," which gave me immediate relief as above stated. MARTEN BOWERS, Box 55, Caraghar, Ohio, Dec. 16, 1899.

To enable sufferers to give "5 DROPS" at least a trial, we will send a sample bottle, free of charge, to any one who writes to us. Also, large bottles (one dozen) \$1.00, 6 bottles for \$5. Sold by us and agents. AGENTS WANTED in New Territory. Don't wait! Write now! SWANSON RHEUMATIC CURE CO., 160 to 164 Lake St., CHICAGO, ILL.

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Winchester Shells are for sale by all dealers. Insist upon having them when you buy and you will get the best.

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Dr. Williams' Indian Pile Ointment will cure Blind, Bleeding and Itching Piles. It absorbs the tumor, allays the itching at once, acts as a powerful astringent, relieves the pain, and cures the disease. Prepared for Piles and Itching of the private parts by druggists or by mail on receipt of price. 50 cents and \$1.00. WILLIAMS' MED. CO., Props. CLEVELAND, OHIO.

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